

DUDLEY'S FARMERS MARKET GUIDELINES

Welcome to the Dudley Farmer's Market. As a food vendor, you are expected to serve fresh, safe, and delicious food to all consumers who attend the Farmer's Market. The Dudley Board of Health (BOH) enforces the 2013FDA Food Code and Massachusetts Regulation 105 CMR 590.000 Minimum Sanitation Standards for Food Establishments - Chapter X. Please review the following rules and guidelines.

Permitting Process

The BOH will issue a temporary retail food permit to individual food vendors that offer prepared and processed foods and will assess the facilities available to the Farmer's Market. Processes and operations deemed to be unsafe or unsanitary from a food service perspective will be prohibited. In addition, the BOH may prohibit the sale of certain food items if the items cannot be handled and maintained in accordance with Massachusetts Regulation 105 CMR 590.000 Minimum Sanitation Standards for Food Establishments - Chapter X.

Processed foods must be manufactured within a licensed food processing facility, a licensed food establishment, or a licensed residential kitchen. Copies of valid food permits or food manufacturing licenses where the food was prepared along with a copy of the ServSafe certificate, Allergen Awareness certificate, and copy of the last food inspection report should be submitted to the BOH in addition to the vendor's food permit application and list of items being sold.

All food vendors shall be inspected by the BOH in accordance with Massachusetts' regulation 105 CMR 590.000.

Farmer's Market Food Permit Matrix

Food Service Category	Food Permit Application	Food Inspection	Temporary Retail Food Permit	Food and / or Beverages Served	Certifications / Documents Required	Fee per Food Vendor
Whole / Uncut fruits and vegetables In Town or Out of Town Licensed Establishments	NO	NO	NO	Whole / Uncut fruits & whole / uncut vegetables, unprocessed Honey, maple syrup, farm fresh eggs (must be stored below 45°F)	N/A	N/A
Processed Foods Out-of-Town Licensed Food Establishments	YES	YES	YES	Cut fruits / cut vegetables, baked goods, candy, jellies, jams, breads, cakes, pies, etc.	Valid Serve-Safe certification, Allergen certificate, copy of permit to operate from applicable Town BOH, copy of last food inspection report, and list of food and/or beverages being served	\$25
Processed Foods Dudley Licensed Food Establishments	YES	YES	YES	Cut fruits / cut vegetables, baked goods, candy, jellies, jams, breads, cakes, pies, etc.	List of Food and/or beverages being served	\$25

Safe Food Handling Practices

Physical and Sanitary Facilities

Most often, Farmer's Markets are held in an open-air setting, such as a town common or field. In some cases, there may be restrooms and hand washing facilities nearby which vendors may use. If restrooms and hand washing facilities are not available, the market must provide portable restrooms and hand washing facilities for use by the vendors. Hand washing sinks must be easily accessible (within 25 feet) to vendors handling exposed, processed foods.

Food Handling

Proper food safety sanitation techniques should be implemented at all times. In addition to frequent hand washing, food items handled by vendors should be dispensed with a utensil, single-use glove, or single-use paper sheet.

Food Contact / Food Contact Utensils

Per 2013 FDA Food Code 4-701.10, food contact surfaces and utensils shall be sanitized at the appropriate frequency with the correct concentration of sanitizer.

Meat and Poultry

Meat must be slaughtered in a federally inspected facility. USDA-inspected meat products must bear the mark of inspection on each retail package. Poultry products may be processed in a USDA facility or a state only licensed facility if the processor is working under the exemptions allowed in the USDA Poultry Act.

Raw Milk and Raw Milk Products

Raw (unpasteurized) milk is not allowed for sale at Farmer's Markets in accordance with 105 CMR 590.000. Raw milk is only allowed for sale in Massachusetts at farms which are certified and inspected by the Massachusetts Department of Agricultural Resources. Aged cheeses made with raw milk that are made in a licensed food manufacturing facility are an approved food supply provided that vendors maintain strict temperature control of 41°F or below.

Temperature Control

Any food requiring temperature control for safety must be held at proper temperatures in accordance with 105 CMR 590.000 and federal laws during transportation and display for sale.

Display Conditions

Fresh uncut fruits and vegetables can be displayed in the open air but must be stored six (6) inches off the ground. Vendors can accomplish this in a number of ways. Most vendors will simply use a table, or empty crates or boxes underneath the crates holding the produce is another option. Cut produce that is a potentially-hazardous food (melon, raw seed sprouts, cut tomatoes, chopped lettuce, and raw garlic mixtures) must be maintained at or below 41°F. This may be achieved by either refrigeration or storing the food on self-draining ice in an insulated container. All food products, with the exception of uncut produce, require protection while on display.

Food Samples

Processed food samples should be cut, wrapped and secured in the licensed facility in which they are manufactured. Potentially hazardous food items shall be kept below 41°F and also must be protected from environmental and consumer contamination during transportation and display. Any food-handling process involving exposed ready-to-eat foods must be closely evaluated for proper controls and restricted if there is any potential for contamination or growth of pathogenic organisms. If a vendor offers food sampling, the LBOH may impose additional requirements for that vendor.

Food Demonstrations

Vendors or market managers may wish to offer food/cooking demonstrations during Farmer's Market season. Cooking demonstrations with small samples of cooked food may be prepared and offered at the Farmer's Market for promotional and/or educational value with prior BOH notice, review, and approval. Safe food handling practices, including adequate food cooking temperatures, must be followed. Sample portions are to be 'bite-size' as the intent of the sample is that the food is not for food service.

Product Labeling

All packaged foods must be labeled with the common or usual name of the product; list of ingredients in descending order of predominance by weight and a complete list of sub-ingredients; net weight of product with dual declaration of net weight if product weighs one pound or more; name and address of the manufacturer, packer, or distributor (if the company is not listed in the current edition of the local telephone book under the name printed on the label, the street address must also be included on the label); nutrition labeling unless exempted by federal regulation; all FDA certified colors; all ingredients that contain a major food allergen, regardless if they might otherwise be exempted from labeling by being a spice, flavoring, coloring or incidental additive; the term "Keep refrigerated" or "Keep frozen" (if product is perishable). All perishable or semi-perishable foods require open-dating and recommended storage conditions printed, stamped, or embossed on the retail package. Once an open-date has been placed on a product, the date may not be altered.

Bulk, unpackaged foods that are available for consumer self-dispensing shall be labeled with the manufacturer's or processor's label that was provided with the food or a card, sign, or other method of notification. Bulk, unpackaged foods that are portioned to consumer specification need not be labeled if a health, nutrient content, or other claim is not made, however, ingredient and major food allergen information needs to be available to customers upon request.

**All above sections are subject to change at the discretion of the Board of Health.*

Should you have any questions, please contact the office at 508-949-8017.

Sincerely,

Thomas P. Purcell
Dudley Board of Health